



**RULES FAMOUS GROUSE**  
*Shooting season for grouse*  
**England, Scotland & Wales**  
 • August 12th - December 10th •  
**Game birds may contain lead shot**



**HOUSE COCKTAILS** *Wine List Overleaf*

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| The Rules £13.95<br><i>Tanqueray Ten, Dubonnet &amp; Vintage Crémant</i>  | Kate Middleton's "Royal 29" £14.95<br><i>Sipsmith, Pinky Vodka, Lillet &amp; Crystallised Violets</i> | A Kiss for Lillie £15.95<br><i>Kings Ginger, Cocchi &amp; Joseph Perrier NV Champagne</i> |
| London Pride - Draught Guinness £5.95<br><i>Served in silver tankards</i> | Black Velvet £11.95<br><i>Champagne &amp; Guinness</i>  |   |

**STARTERS**

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| Jersey Rock Oysters £2.50 each   | Native Oysters £4.00 each  | Fines de Claires Oysters £2.50 each                             |
| Game Muligatawny Soup £8.95<br><i>with yoghurt &amp; coriander</i>                           | Smoked Eel Salad £12.95<br><i>with bacon, hazelnuts &amp; apple purée</i>            | Pumpkin Soup £7.95<br><i>with wild mushrooms &amp; sage</i>     |
| Rabbit Rilette £11.95<br><i>with lentils, dandelion salad &amp; a grain mustard dressing</i> | Quince Salad £11.50 large £17.50<br><i>with stilton &amp; chestnuts</i>              | Potted Shrimps £13.95<br><i>with granary bread</i>              |
| Game & Foie Gras Terrine £16.95<br><i>with pear chutney</i>                                  | Uig Lodge Smoked Salmon £14.95 large £22.00<br><i>with or without scrambled eggs</i> | Crab Salad £16.95<br><i>with avocado &amp; lemon mayonnaise</i> |

**PIES AND PUDDINGS**

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| Steak & Kidney Pie £17.95<br><i>with a hand raised pastry crust</i> | Steamed Steak & Kidney Suet Pudding £17.95<br><i>or with oyster £18.95</i> | Wild Boar & Mushroom Pie £19.95<br><i>with a puff pastry crust</i> |
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**MAIN COURSES**

*Our Beef is sourced from British Farms and aged for 28 days*

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| Wild Rabbit Hotpot £22.95<br><i>with cider, onions &amp; bacon</i>                   | Darne of Loch Duart Salmon £23.95<br><i>with mussels, garam masala &amp; cream</i>  | Rump of Lake District Lamb £24.95<br><i>with haggis bubble &amp; squeak</i>         |
| Braised Pig's Cheeks & Black Pudding £24.95<br><i>with lentils &amp; roast apple</i> | Rib of Beef for two (850g) (per person) £32.50<br><i>with dauphinoise potatoes, roast shallot &amp; Yorkshire Pudding</i> | Daube of Beef £24.95<br><i>with creamed potato, lardons &amp; Chantenay carrots</i> |
| Rump Steak £26.95<br><i>with mushrooms, garlic &amp; parsley</i>                     | Fillet of Halibut £29.95<br><i>with a mushroom duxelle, salsify, port &amp; red wine sauce</i>                            |   |

**WILD GAME**

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| Pheasant Curry £22.95<br><i>with basmati rice &amp; poppadoms</i>                              | Whole Roast Crown of Pheasant for two (per person) £19.95<br><i>with smoked sausage, bacon &amp; braised carrots</i> | Roast Leg of Hare £23.95<br><i>with braised shoulder, prunes, chestnuts &amp; mashed potato</i> |
| Roast Crown of Wild Duck £27.95<br><i>with pressed leg, creamed Savoy cabbage &amp; quince</i> | Roast Red Leg Partridge £25.95<br><i>with sausage, swiss chard &amp; roast squash</i>                                | Loin of Venison £36.95<br><i>with red cabbage &amp; roast celeriac</i>                          |
- Blackgame, Ptarmigan, Woodcock, Pochard, Teal, Snipe & Widgeon subject to availability and served traditionally. Game dishes may contain lead shot.*

**VEGETABLES & SALADS**

- Red Cabbage, Swiss Chard, Puy Lentils & Buttered Greens £4.50 (each)  
 Potatoes (roast, mash or chips) £4.50 • Salads: Green Salad £8.50, Beetroot & Goat's Cheese Salad £8.95

**PUDDINGS & CHEESE**

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| Apple Parfait £7.95<br><i>with autumn berries</i>              | Bakewell Tart £7.95<br><i>with clotted cream</i>   | Roast Spiced Pear £7.95<br><i>with honeycomb &amp; chocolate sorbet</i>  |
| Sticky Toffee Pudding £7.95<br><i>with caramelised walnuts</i> | Queen of Puddings £7.95<br><i>with marmalade</i>   | Golden Syrup Sponge Pudding £7.95<br><i>with custard</i>                 |
| Custard Tart £7.95<br><i>with prunes</i>                       | Apple & Quince Crumble £7.95<br><i>with custard</i>                                      | A Selection of Ice Creams & Sorbets £7.95<br><i>made on the premises</i> |
| Apple Tart Tatin £7.95<br><i>with vanilla ice cream</i>        | Moist Chocolate & Hazelnut Cake (gluten free) £7.95<br><i>with praline crème fraîche</i> | Cropwell Bishop Stilton £11.95<br><i>with a selection of biscuits</i>    |
|  | English Cheese Plate £10.95  |  |

**COFFEES & LEAF TEAS**

- Cappuccino, espresso, americano, macchiato & regular £3.50 • Peppermint tea, fresh mint, Darjeeling, Ceylon & Earl Grey £3.50  
 Chocolate Truffles £3.50

Game dishes may contain lead shot  
 Some dishes may contain nuts and/or shellfish  
 A Discretionary 12.5% Service Charge will be added to your Bill

We accept: EUROS (change given in Sterling)  
 MASTERCARD/VISA/SWITCH/AMEX/DELTA but not cheques.

Ricky McMenemy, Managing Director welcomes your comments  
 Please email him at: [info@rules.co.uk](mailto:info@rules.co.uk)  
 Visit [www.rules.co.uk](http://www.rules.co.uk)

**FOOD ALLERGIES AND INTOLERANCES; BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS**  
 THIS MENU IS AVAILABLE IN THE COCKTAIL BAR SEVEN DAYS EACH WEEK 12.00 MIDDAY TO 4.00PM

RULES IS OPEN MIDDAY TO 11.45 PM • LAST KITCHEN ORDERS 11.45 PM • SUNDAY MIDDAY TO 10.45 PM • LAST KITCHEN ORDERS 10.45 PM